AMENDMENTS TO THE CLAIMS

1. **(Previously presented)** A pastry glaze composition, obtained by solubilizing a Ca^{2+} reactive low methoxylated-amidated pectin with a degree of methoxylation <50% and a degree of amidation up to 30% but not 0%, thereby obtaining a pastry glaze

- that before application, is liquid or semi-liquid in appearance, and
- that contains Ca^{+2} ions and/or other ions needed for jellification in an amount that is insufficient for jellification before application;

so that the glaze only jellifies when applied onto a food product support that provides the extra amount of Ca^{+2} ions and/or other ions needed for jellification.

2. **(Previously presented)** The glaze composition of Claim 1, which is a ready-to-use pastry glaze.

3. **(Previously presented)** The glaze composition of claim 1, which is liquid or semi-liquid in appearance at ambient temperature.

4. **(Previously presented)** The glaze composition of claim 1, which forms a gel at ambient temperatures once applied onto a food product support.

5. **(Previously presented)** The glaze composition of claim 1, which is a non-jellified thixotropic glaze.

6. **(Previously presented)** The glaze composition of claim 1, with a free natural Ca^{2+} level of up to about 50 ppm.

7. **(Previously presented)** The glaze composition of claim 1, wherein the Ca^{2+} reactive pectin is a low methoxylated-high amidated pectin.

8. **(Previously presented)** The glaze composition of claim 8, wherein the pectin has a degree of methoxylation between about 20 and about 40%; and a degree of amidation between about 10 and about 25%.

9. **(Previously presented)** The glaze composition of claim 1, wherein the Ca^{2+} reactive pectin has a degree of methoxylation of about 28% and a degree of amidation of about 22%.

10. **(Previously presented)** The glaze composition of claim 1, wherein the Ca^{2+} reactive pectin has a degree of methoxylation of about 36% and a degree of amidation of about 14%.

11. **(Previously presented)** The glaze composition of claim 1, wherein the Ca^{2+} reactive pectin has a degree of methoxylation of about 25% and a degree of amidation of about 21%.

12. **(Previously presented)** The glaze composition of claim 1, wherein the Ca^{2+} reactive pectin has a degree of amidation of about 18%.

13. **(Previously presented)** The glaze composition of claim 1, wherein the Ca^{2+} reactive pectin has a degree of methoxylation of about 37% and a degree of amidation of about 15%.

14. **(Previously presented)** The glaze composition of claim 1, wherein the firmness of the gelling glaze is at least multiplied by factor 2 after contact with the food product support.

15. **(Previously presented)** The glaze composition of claim 1, which forms a cut-able gel after contact with a food product support.

16. **(Canceled)**

17. **(Canceled)**

18. **(Previously presented)** The glaze composition of claim 1, wherein the glaze is suitable for glazing of food products with precision, for instance with a brush.

19. **(Previously presented)** The glaze composition of claim 1, further comprising another gelling agent and/or a viscosifier.

20. **(Previously presented)** The glaze composition of claim 19, wherein the other gelling agent is selected from the group consisting of pectins, gellan gum, carrageenans, agar and alginates.

21. **(Previously presented)** The glaze composition of claim 19, wherein the viscosifier is selected from the group consisting of guar gum, locust bean gum, xanthan gum, modified cellulose and arabic gum.

22. **(Currently amended)** The glaze composition of claim 1, further comprising extra $CaCl_2$ if the pectin is a lower Ca^{2+} reactive pectin.

23. **(Canceled)**

24. **(Canceled)**

25. **(Previously presented)** A food product that is glazed with the glaze composition of claim 1.

26. **(Previously presented)** The food product according to claim 25, wherein the glaze that is formed on it is easily cut-able, and allows an easy division of the product in portions without any flowing down problems of the glaze.

27. **(Previously presented)** The food product according to claim 26 selected from the group consisting of a tart or pastry decorated with bakery cream, a fruit tart, a cake, viennoiseries, danishes and bavarois.

28. **(Previously presented)** The glaze composition of claim 1, with a brix of about 30° to about 60° and with an acid pH.

29. **(Previously presented)** The glaze composition of claim 28, with a brix of about 35° to about 55°.

30. **(Previously presented)** The glaze composition of claim 28, with a pH below 4.5.

29. **(Cancelled)** ~~The glaze composition of claim 28, with a brix of about 35° to about 55°.~~

30. **(Cancelled)** ~~The glaze composition of claim 28, with a pH below 4.5.~~

31. **(Previously presented)** The glaze composition of claim 28, with a pH below 4.

32. **(Previously presented)** The glaze composition of claim 6, with a free natural Ca^{2+} level of about 15 ppm.

33. **(Previously presented)** The glaze composition of claim 8, wherein the degree of methoxylation is between about 25 and about 37%; and the degree of amidation between about 14 and about 22%.

34. **(Previously presented)** A method for glazing a food product, said method comprising at least the step of applying the glaze composition of claim 1 onto a food product support, whereafter the gelling glaze forms a gel on said food product.

35. **(Previously presented)** The method of claim 34, wherein the support is selected from the list consisting of bakery cream, cakes, bread, danish pastry, puffed pastry and fruits and/or any combination thereof.

36. **(Previously presented)** The method of claim 35, wherein the fruits are selected from the group consisting of apricots, pineapple, pears, kiwis and oranges.